



Théo Cattin et Fils



Gewurztraminer 2013

AOC Alsace

With distinctive notes of ripe tropical fruits, the Gewurztraminer Ours Noir brings fantasy and frivolity. Rich and seducing, it can be served on its own, as a pre-diner drink or with exotic cuisine, strong cheeses or desserts.

Varietal:

100% Gewurztraminer.

Soil:

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Farming:

Sustainable practices.

Winemaking:

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Gewurztraminer is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes:

Color: Rich gold.

Nose: Powerful and complex, exotic and spicy with flavors of lychee, mango and rose.

Palate: Its intense bouquet develops exotic and aromatic flavors,. It is spicy and round.

Serving suggestion:

Serve chilled. :8° to 10°C.

Perfect on its own, our Gewurztraminer is excellent with spicy dishes such as Indian and Thai food or curry-based courses. It also pairs well with foie gras, strong cheeses and desserts.

Ageing:

Drink now or within the next 5 years.